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*Meet Relay Team*

**- 30 - (END CANCER)**



*The 2007 Independent & Free Press team*

The Independent & Free Press has been associated with the Relay for Life for the past seven years, as the media sponsor - first with the Brampton/Georgetown Relay; and now the Georgetown event. Each year our team is comprised of Independent & Free Press staff and family members. Our team name originates from an editorial term (-30-) meaning the end of a story. Our staff and families have been touched by cancer as has everyone. **Relay for Life** is a way to remember our co-workers who have lost their battle with cancer, and honour the ones that have conquered it.

*Submitted by: Steve Foreman  
 Team Captain -30-*

**If you have a team picture and story you would like to share - please email to [mforeman@independentfreepress.com](mailto:mforeman@independentfreepress.com)**



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Bert Andrews of Scotch Block Winery on 10 Sideroad displays the three Scotch Block wines that captured Best of Show honours for the Toronto Wine & Cheese Show, which runs today until Sunday at the International Centre in Mississauga. Scotch Block captured Best in Show Fruit Wine for their 2007 Regal Black Currant, Best in Show Off Dry/medium fruit wine for their 2007 Oak Aged Black Currant and Best in Show Sweet Fruit Wine for their 2007 Framboise. Scotch Block Winery opened in 1999, and even during their first year, won a bronze at the 1999 Wine & Cheese Show.

*Photo by Ted Brown.*



# Scotch Block Winery captures three awards at Toronto show

**CYNTHIA GAMBLE**  
 Staff Writer

Uncork the bottles! Three cheers are headed Scotch Block Winery's way this weekend at the 2008 Toronto Wine & Cheese Show.

Scotch Block Winery, located on 10 Sideroad in Halton Hills, has received three Best of Show awards:

- Best of Show Dry Fruit Wine— Scotch Block Winery 2007 Regal Black Currant.

This wine, with a deep ruby colour, is described as having "luscious aromas of Cassis, cedar, ripe berries and a cocktail of spices." Use anywhere you might reach for a merlot ... also pairs well with poultry.

- Best of Show Off-Dry/Medium Fruit Wine— Scotch Block Winery 2007 Oak Aged Black Currant.

This wine has been aged for four months in American oak. Its taste is described as "Big black fruits greet the senses with hints of vanilla and cedar. Traditional Black Currant flavours with ripe berries giving way to a dry and subtle oak finish." Pairs nicely with prime rib, steak or heavy pasta dishes.

- Best of Show Sweet Fruit Wine— Scotch Block Winery 2007 Framboise.

It's described as having "enticing aromas of pink grapefruit and garrigue with hints of apple and raspberry... tangy with a sweetness." A previous award winner, this dessert wine pairs well with crème caramel or gorgonzola.

"This is as good as it gets! Another lucky day at the farm," said an exuberant Bert Andrews, who also owns Andrews Scenic Acres, a popular pick-your-own farm on 10 Sideroad. Over the years, Scotch Block Winery wines have picked up more than 35 national awards.

Scotch Block has two winemakers: Fred Bulbeck from Hamilton who created the Off Dry Best of Show Oak Aged Black Currant Reserve Late Harvest, and Lindsay Puddicombe of Puddicombe Estate Winery in Grimsby, who is the head winemaker for all of Scotch Block's wines in general.

In addition to these kudos, *Toronto Star* wine reporter Gord Stimmell has selected the Oak Age Black Currant Reserve Late Harvest) as one of five wines for a special tasting at the show tonight (Friday).

This wine is described as being "harvested five weeks after normal picking...black fruit, cedar, ripe berries and a spiciness that finishes off with a soft sweetness."

The winery won several other awards.

Scotch Block swept the Dry Fruit Wine class, picking up the gold with the 2007 Regal Black Currant and two bronzes with their 2006 Regal Red Currant and 2006 Real White Currant.

In the Off-Dry Medium Fruit Wine class, the winery was awarded two golds- 2007 Oak Aged Black Currant and the 2007 Raspberry Rouge- and a bronze for the 2006 Regal Ribes.

In the Sweet Fruit Wine class, a silver went to the winery's 2007 Framboise and a bronze to 2007 Raspberry Truffle.

The Toronto Wine & Cheese Show, celebrating its 25th year, is Canada's largest show of its kind with a worldwide reputation. The show is being held at the International Centre in Mississauga beginning today and running until Sunday.

—Cynthia Gamble can be reached at [cgamble@independentfreepress.com](mailto:cgamble@independentfreepress.com)

**50th Anniversary ~ 50th Anniversary**

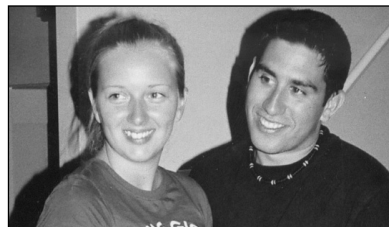


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